

Pascal Granger



Beaujolais-Villages Blanc La Jacarde



At a Glance:

- **Appellation:** AOC Beaujolais-Villages Blanc
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-east-facing Jacarde lieu-dit in the village of Leyne, near Chaintré and Fuissé in the Mâconnais
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and 25 years old. Planted at 8,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Wine ferments with indigenous yeasts in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 3 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, filtered with diatomaceous earth
- **Sulfur:** Applied at harvest, after malolactic, and at bottling. 15-18 mg/l free, 35 mg/l total

In The Glass:

The Jacarde vineyard is planted to old vines and was formerly part of the Domaine Bernard Dalicieux, the first Beaujolais producer to grace the RWM portfolio. Upon Dalicieux's retirement, we helped arrange the purchase of this prestigious site by Pascal Granger. The wine is dry with citrus and almond notes, not as flamboyant nor as powerful as the best of the wines from the neighboring appellations of Pouilly-Fuissé and Saint Véran but quite distinguished and satisfying nonetheless.